



Le Lert

Dinner Menu

Food may contain traces of nuts, dairy, and other allergens. Please always inform your server of any allergies, restrictions, or preferences.

An auto-gratuity will be applied to the final bill
for groups of 6-9 (18%)
for groups of 10+ (20%)

(Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for individuals with certain medical conditions.)





Drink

• NON ALCOHOL •

Cold Pressed \$12

Green apple / Red apple / Orange

Coconut Water \$7

Soft Drink \$4

Club Soda / Ginger Ale / Sprite / Coke /
Coke Zero / Diet Coke / Nestea

Thai Iced Tea \$8

Thai iced tea with whipping cream

Sparkling Water \$7

Perrier 330 ml

Green tea \$4

Jasmine tea \$4

Ginger tea \$4

• ALCOHOL •

BEERS

Singha

Asahi

Pilsner Urquell

Pint Pitcher

\$9 \$25

\$9 \$25

\$9 \$25

WHITE WINE

Demetra Falanghina 2021

Reif Chardonnay 2023

Volratz Riesling 2021

Riesling Schloss Neuweier

Glass Bottle

6 oz 750 ml

\$18 \$65

\$14 \$50

\$17 \$62

\$17 \$62

RED WINE

Reif Estate Pinot Noir 2021

Silvia Cellars Cabernet Sauvignon 2019 

L'aura Chianti Classico 2022

Glass Bottle

6 oz 750 ml

\$14 \$50

\$18 \$65

\$19 \$70

• OTHER SPIRITS •

Vodka 1 oz. \$9

Gin 1 oz. \$9

Rum 1 oz. \$9

Tequila 1 oz. \$9

Long Island \$18

Espresso Martini \$16

Margarita \$16

Mojito \$16



Drink

• COCKTAIL •



Saffron \$23

Mezcal 2 oz, orange liquor 0.5 oz, agave syrup, mango juice, passionfruit juice, lime juice, and tabasco



Vermilion \$25

White rum 2 oz, peach liquor 0.25 oz, dragon fruit juice, rosemary syrup, soda water



Verdant \$19

Bourbon 1 oz, Matcha infused bourbon 1 oz, angostura bitter and yuzu syrup



Marmalade \$24

Malibu 3 oz, pineapple juice, rose water, mixed citrus, syrup, coconut water



Azure \$19

Cachaca rum 1.5 oz, Coconut rum 0.5 oz, Blue Curaçao 0.5 oz, coconut cream, coconut water, lime juice



Indigo \$20

Butterfly pea tea Gin 1.5 oz, elderflower liqueur 0.5 oz, mix berry juice, egg white, lemon juice, guava syrup

CHRISTMAS DRINK



Candy cane \$18

Gin 1 oz., Triple sec 0.5 oz.,
Santa's secret ingredients.





Dinner

• APPETIZER •

Mushroom Spring Rolls \$13 

Char sui sauce, taro, cucumber, dark soy vinaigrette

Tuna Ceviche \$17 

Northern-style larb spice, Thai herbs, fresh vegetables

Fried Tofu, Corn, Taro \$14 

Peanut, tamarind sauce

Pan-Roasted Shishito \$14   

Shishito peppers, young coconut meat, crispy banana, fried garlic

Shrimp Pa Tong Goh \$16

Chinese donut, sweet potato sauce, fresh-pickled cucumber

Pork Ribs with Spicy Tamarind Sauce \$16  

Chile-garlic tamarind sauce, Thai basil



• SALAD •

Green Goddess of Le Lert Salad \$15 

Baby romaine, spinach, green apple, nori, mushroom furikake, garlic-tofu dressing

Miang Khum Citrus Salad \$17 

Betel leaves, pomelo, romaine, cashew nuts, coconut, lime, sun-dried shrimp, ginger, sweet pepper, red onion, Asian pear, miso-soy-coconut dressing

Yum Moo Yoh \$17 

Thai ham, salted egg yolks, red onion, sawtooth coriander, seaweed noodles, sweet corn, tomatoes, fermented fish sauce-lime dressing

Yum Oyster \$20  

Lemongrass, red onion, mint, sawtooth coriander, cilantro, lime leaves, fried shallot, baby romaine, roasted chile paste-lime dressing






Dinner

• SOUP •

Super Pa Loh \$28 

5-spice-simmered pork belly, soy-pickled boiled eggs, tofu, spicy holy basil-cilantro caramelized coconut sugar soup, served with rice on the side



Prawn Tom Yum Soup \$32 

Straw mushroom, lemongrass, kaffir lime leaves, galangal, roasted chile, cilantro, lime, served with rice on the side

• MAIN COURSE •

Pad Thai Classic \$19 

Pad Thai Prawn \$26 

Pad Thai Chicken \$26 

Rice noodles, dried radish, tofu, red onion, dried shrimp, bean sprouts, Chinese chives, peanuts (Pad Thai Classic does not contain meat, but it includes dried shrimp.)



Spicy Inked Spaghetti \$26 

Sautéed squid, holy basil, garlic, lesser ginger, squid ink



Roasted Eggplant Holy Basil \$26  

Stir-fried beef, fried egg, jasmine rice, garlic-chile-lime fish sauce

Grilled Pork Jowl \$21

Jaew sauce, eggplant relish, sticky rice, fresh greens

Roasted Chicken Wing \$23

Jaew sauce, eggplant relish, sticky rice, fresh greens





Beef Fried Rice \$26

Herb-infused tallow, crispy shallot, garlic-chile-lime fish sauce




Dinner


• MAIN COURSE •

Seafood Tom Yum Fried Rice \$29  
Tiger prawns, black mussels, scallops, fish roe, tom yum sauce





Duck Confit Red Curry \$28 
Thai eggplant, pea eggplant, tomatoes, lychee,
Thai basil, kaffir lime leaves, served with rice on the side




Pan-Grilled Seafood Gang Gati \$32 
Young coconut, grachai (fingerroot), ginger root, kale, Thai basil, masago, kaffir lime
leaves, lemongrass, crispy fish skin, served with rice on the side

Braised Ribs Mussamun \$30 
Mixed potatoes, lotus root, lotus seeds, longan fruit,
onions, cucumber relish, served with rice on the side



Vegetable Gang Garee \$27  
Grilled cauliflower, enoki mushrooms, butternut squash,
mixed potatoes, lotus root, lotus seeds, longan, onions,
and cucumber relish, served with rice on the side

• DESSERT •

Mango Sticky Rice \$17   
Rose coconut sticky rice, fresh mango,
pandanous-pistachio white chocolate, jasmine-
coconut milk sauce, butterfly pea rice cracker



Pink Tres Leches \$18
Sala flavored tres leches cake, vanilla bean iced
sweetened milk, brown butter corn flake
crumble, toasted hazelnut, cotton candy
*contains alcohol if flambe



THANK YOU
FOR COMING.